

William Wallace

GROUP

Canapés

COLD

GF - Gluten Free

V - Vegetarian

DF - Dairy Free

VG - Vegan

Seared tuna, black garlic, pickled ginger, toasted quinoa GF, DF

Citrus cured Swordfish, roasted pepper & cumin vinaigrette, baby radish GF, DF

Smoked crème fraiche, Avruga caviar, cured yolk, chive, blini

Wagyu tartare, truffle tapenade, black olive, toasted buckwheat DF

Shaved Jamon iberico, heirloom tomato, sherry reduction, toasted rye DF

Whipped duck & cherry parfait, muscat macerated raisins, toasted brioche

Confit carrot & garlic mousse, native lime, sumac, wakame crisp GF, VG

Leatherwood honey whipped ricotta & confit fig vol au vent V

Roasted duck breast, smoked aubergine mousseline & pickled shallot tartlet

Mushroom & truffle puree, lemon thyme savoury profiterole GF, VG



All dietary requirements can be catered for if given appropriate notice.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability.

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HOT

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Confit salmon, soy pickled radish, ginger emulsion, fine chives *GF, DF*

Hot smoked barramundi, preserved lemon, puffed rice *GF, DF*

Braised beef cheek croquette, herb emulsion, pickled chili

Harissa roasted chicken, cumin aioli, native dukkha *GF, DF*

Sherry braised lamb shoulder, eschalot chutney, fried capers

Confit duck leg, orange glazed shallot & lemon thyme tartlet

Chili & ginger glazed Wagyu, toasted sesame, rye *DF*

Crispy pork belly, caramelised apple, citrus pickles *GF, DF*

Marinated tofu, black garlic & soy puree, toasted sesame *GF, VG*

Aged parmesan & truffle arancini, herb emulsion, parmesan floss *V*

SUBSTANTIALS

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Tuna ceviche, baby gem lettuce, pink peppercorn & ginger vinaigrette *GF, DF*

Mooloolaba prawn, green chili & basil emulsion, crispy shallots *GF, DF*

Free range chicken & tarragon terrine, smoked piccalilli relish, toasted rye

Salumi Sobrasada, heirloom tomato, Manchego floss, toasted sourdough

Confit king brown mushroom, kalamata olive, truffled emulsion, aged parmesan *V*

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SLIDERS & BUNS

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Grilled lamb, BBQ eggplant, hummus, sumac pickles & mint slider

Crispy pork belly, pickled shitake, garlic aioli & spring onion bao *DF*

Master stock poached chicken, crispy shallots, pickled ginger & coriander bao *DF*

Fraser Coast prawn, house tartare & green oak lettuce milk bun

Hot smoked salmon, dill, preserved lemon & Avruga caviar brioche roll

Wagyu beef, Swiss, mustard pickle & tomato relish slider

Roasted portobello mushroom, parmesan, pesto & rocket milk bun *V*

Plant based patty, Roma tomato, chipotle aioli, gem lettuce slider *VG*

BOWLS

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Hot smoked salmon, herbed pomme puree, caper noisette *GF*

Crispy pork belly, spiced duck fat braised cabbage, mustard vinaigrette *GF, DF*

Roasted chicken breast, spiced pumpkin, pinenut & baby spinach pesto *GF*

Slow cooked Wagyu, sea salt roasted potatoes, watercress, black pepper jus *GF, DF*

Lamb shoulder ragu, orzo pasta, aged parmesan, grilled piquillo peppers

Black olive & parmesan gnocchi, lemon bracirole di pane *V*

Truffle risotto, roasted portobello, fine chive, aged parmesan *GF, V*

Spice roasted heirloom carrot, smoked fetta, roasted almond, tahini yoghurt dressing *GF, VG*

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SWEET

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Dark chocolate & Kahlua mousse, macerated raisins, vanilla wafer

Whipped cheesecake & freeze dried raspberry tartlet

Passionfruit cremeux, caramelised puff pastry souffle

Lemon curd, native lime, choux pastry

Milk chocolate & hazelnut coupe et rose petal *GF*

Dark chocolate mousse & muscat marinated fig tart

Whisky & fig chocolate truffle, roasted peanut crumble *GF*

Yuzu curd, lemon aspen, torched meringue *GF*

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